



Project:
West Virginia DOC -
DCR2500000063
109 HCC Blvd
Huttonsville, WV 26273

From:
The Sam Tell Companies
Lisa Newman
300 Smith Street
Farmingdale, NY 11735-1114
(631)501-9700

Job Reference Number: 95907

Item	Qty	Description	Sell	Sell Total
1	1 ea	KETTLE, DIRECT STEAM, STATIONARY  Groen Model No. FT-80 Kettle, direct steam, 80-gallon capacity, 2/3 jacket, 316 stainless steel liner, 2" TDO, 1/4" perforated strainer, tri-leg open base, stainless steel construction, flanged feet, power aid cover, 25 PSI	\$18,020.18	\$18,020.18
	1 ea	(1) year parts & labor, (10) year hemisphere warranty, standard		
	1 ea	Start-up Program, included at customer's request (See start-up request form document)		
	1 ea	2" Tangent draw-off (TDO), standard		
	1 ea	Etch Marks, 5 gallon increments	\$705.87	\$705.87
	1 ea	Z019653 Faucet, single pantry, with swing spout	\$469.06	\$469.06
	1 ea	119374 Adjustable Flanged Foot, for stationary kettles	\$587.47	\$587.47
	1 ea	Prison Package, contact factory for lead time phone 888-994-7636	\$2,245.12	\$2,245.12
			ITEM TOTAL:	\$22,027.70
2	1 ea	KETTLE, DIRECT STEAM, STATIONARY  Groen Model No. FT-40 Kettle, direct steam, 40-gallon capacity, 2/3 jacket, 316 stainless steel liner, 2" TDO, 1/4" perforated strainer, tri-leg open base, stainless steel construction, flanged feet, hinged cover, 25 PSI	\$13,734.86	\$13,734.86
	1 ea	(1) year parts & labor, (10) year hemisphere warranty, standard		
	1 ea	Start-up Program, included at customer's request (See start-up request form document)		
	1 ea	2" Tangent draw-off (TDO), standard		
	1 ea	Etch Marks, 4 gallon increments	\$705.87	\$705.87
	1 ea	Z019653 Faucet, single pantry, with swing spout	\$469.06	\$469.06
	1 ea	119374 Adjustable Flanged Foot, for stationary kettles	\$587.47	\$587.47
	1 ea	Prison Package, contact factory for lead time phone 888-994-7636	\$2,245.12	\$2,245.12
			ITEM TOTAL:	\$17,742.38

Item	Qty	Description	Sell	Sell Total
3	1 ea	STEAMER, PRESSURE, DIRECT STEAM Crown (Middleby) Model No. DC-3 Steamer, direct steam, pressure-type, (3) compartments, 36" cabinet base, independent automatic timer controls with visible and audible signals, automatic shut-off, 304 stainless steel construction, (4) stainless steel legs with adjustable flanged feet, cCSAus, NSF	\$22,543.79	\$22,543.79
	1 ea	Domestic Shipping, inside of North America		
	1 ea	Standard one year limited warranty		
	1 ea	115v/60/1-ph, standard		
	1 ea	35 PSI std		
	1 ea	Cabinet base door with locking provision (lock not supplied)	\$246.48	\$246.48
	1 ea	Correctional screws & tack welds (where applicable)	\$381.74	\$381.74
	1 ea	Stainless steel hinged cover over control panel with locking provisions	\$1,467.60	\$1,467.60
			ITEM TOTAL:	\$24,639.61
			Total	\$64,409.69

Prices Good Until: 01/16/2025



DIRECT STEAM KETTLE

MODEL FT

Kettle shall be a Groen Model FT (Specify 20, 40, 60, 80, 100, 125 or 150-gallon) stainless steel, 2/3 steam jacketed unit operating from direct steam.

CONSTRUCTION: Kettle shall be of type 316 stainless steel, with solid one-piece welded construction. Unit shall be provided with a heavy, durable bar rim with a continuous seal weld on the underside to ensure maximum durability and sanitation. Unit provided with faucet bracket as standard.

FINISH: Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME CODE: Unit shall be ASME shop-inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 25 PSI.

SANITATION: Unit shall be designed and constructed to be NSF-listed, meeting NSF and all known health department and sanitation codes.

DRAWOFF: Unit shall have a 2" sanitary tangent drawoff which is a 316 stainless steel compression disc drain valve, for easy disassembly without tools. Larger 3" drawoff available. The drain outlet shall be equipped with a removable 1/4" perforated stainless steel strainer.

COVER: Cover shall be one piece stainless steel dome shaped and hinged. Counterbalanced #51 spring assisted cover for 60, 80, 100, 125 and 150 gallon units.

STEAM PRESSURE: Kettle shall operate dependably at any steam pressure between 5 and 25 PSI. Higher working pressures available.

MOUNTING: Unit shall be mounted on an all stainless steel, tubular legs, continuously welded to kettle, with stainless steel adjustable floor flanges. Floor flanges and mounting bolts shall be provided with sanitary covers.

INSTALLATION: Remote steam source required. Steam trap assembly is required and not provided unless ordered as an option. See dimension L on other side for steam inlet size and number.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

SHORT FORM: Stainless Steel 2/3 Steam Jacketed Kettle, Floor Mounted, Stationary, Direct Steam, 20 to 150-gallon capacities. (model FT shown)



OPTIONS/ACCESSORIES:

- Basket inserts (TRI-BC)
- Water fill faucets
- Higher working pressure
- 3" tangent drawoff
- Cold water cooling
- Steam trap assemblies
- Kettle brush kit
- 1/8" perforated disc strainer
- 1/4" perforated disk strainer
- Solid disc strainer
- Steam regulators
- Contour measuring strip
- Gallon etch marks

Steam Kettles

160169F Revised 04/12

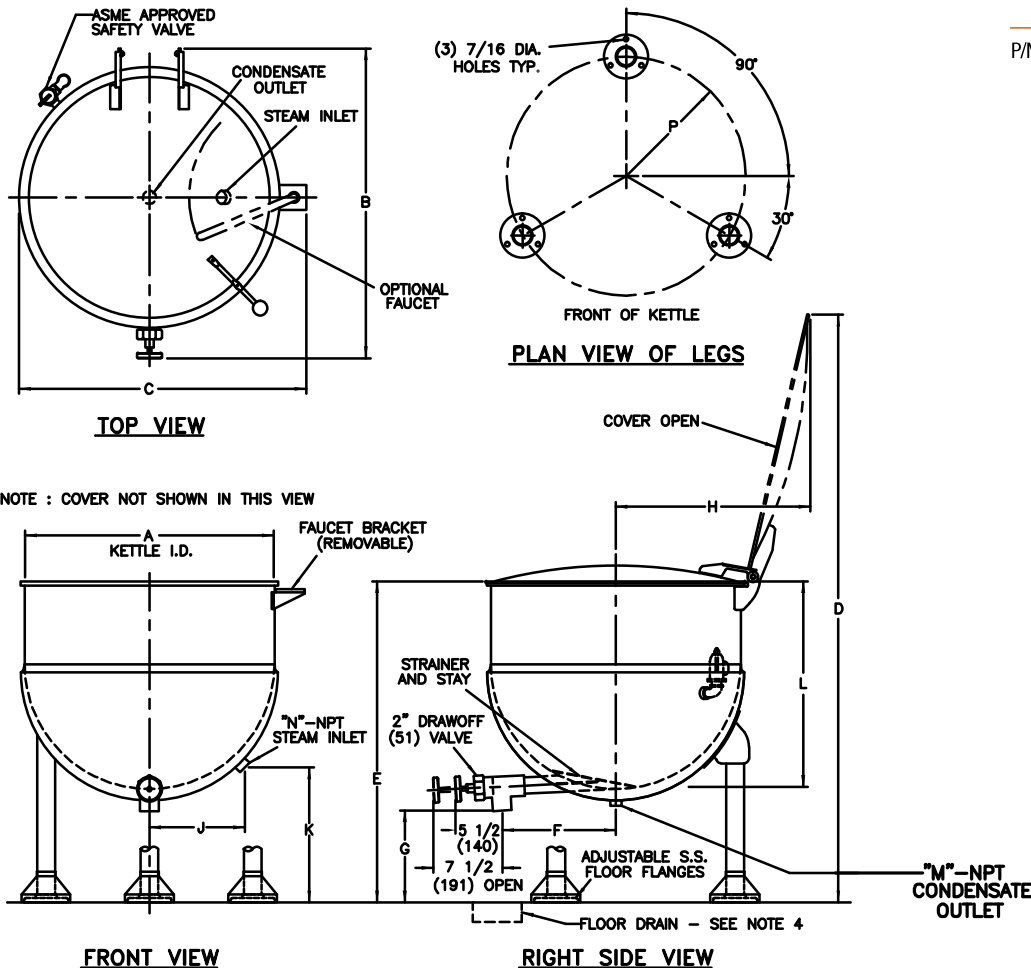


Stainless Steel 2/3 Steam Jacketed Kettle, Floor Mounted, Stationary,
Direct Steam, 20 to 150-gallon capacities. (model PT-40 shown)

MODEL FT

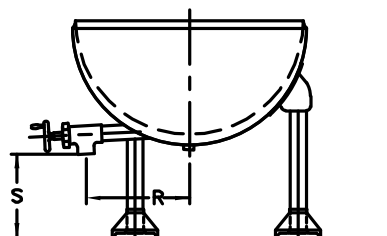


P/N 123001 REV B



NOTES:

1. KETTLE MUST BE SECURELY ANCHORED TO FLOOR. FLOOR FLANGES ARE THREADED AND HEIGHT ADJUSTABLE.
2. SANITARY (1) PIECE DOME COVER SHOWN - FURNISHED ON 20 & 40 GALLON SIZES.
3. MODEL # 51 COUNTER BALANCED COVER FURNISHED ON KETTLES 60 GALLONS AND OVER.
4. POSITION CENTER OF TANGENT DRAWOFF SPOUT 4"-5" OVER FLOOR DRAIN FOR PROPER DRAINAGE.
5. DIMENSIONS IN BRACKETS () ARE MM.



**OPTIONAL 3"
TANGENT DRAWOFF**

		TABLE OF DIMENSIONS									
CAP. GAL.		20		40		60		80		100	
DIM.	INCH	MM	INCH	MM	INCH	MM	INCH	MM	INCH	MM	
A	20	508	26	660	30	762	32	813	36	914	
B	27 1/2	699	33	838	37	940	38	965	40	1016	
C	24	610	30	762	34	864	36	914	40	1016	
D	59	1499	65	1651	67	1702	73	1854	77	1956	
E	36	914	36	914	39	991	43	1092	44	1118	
F	12	305	14 1/2	368	15	381	15	381	15	381	
G	15 3/4	400	11 3/4	299	11 3/4	299	11 3/4	299	11 3/4	299	
H	18	457	25	635	-	-	-	-	-	-	
J	8	203	10 1/4	260	11 1/2	292	12 1/4	311	13 1/2	343	
K	18 7/8	479	15 3/4	400	16 1/4	413	16 1/2	419	17 1/2	445	
L	18 1/2	470	22	559	25	635	29	734	30	762	
M	1/2	-	1/2	-	1/2	-	3/4	-	3/4	-	
N	1/2	-	3/4	-	3/4	-	1	-	1	-	
P	9 1/4	235	11 3/4	299	13 1/2	343	14 1/4	362	15 7/8	403	
R	14	356	16	406	17	432	17	432	17	432	
S	14 3/4	375	10 3/4	273	10 3/4	273	10 3/4	273	10 3/4	273	



DIRECT STEAM KETTLE

MODEL FT

Kettle shall be a Groen Model FT (Specify 20, 40, 60, 80, 100, 125 or 150-gallon) stainless steel, 2/3 steam jacketed unit operating from direct steam.

CONSTRUCTION: Kettle shall be of type 316 stainless steel, with solid one-piece welded construction. Unit shall be provided with a heavy, durable bar rim with a continuous seal weld on the underside to ensure maximum durability and sanitation. Unit provided with faucet bracket as standard.

FINISH: Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME CODE: Unit shall be ASME shop-inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 25 PSI.

SANITATION: Unit shall be designed and constructed to be NSF-listed, meeting NSF and all known health department and sanitation codes.

DRAWOFF: Unit shall have a 2" sanitary tangent drawoff which is a 316 stainless steel compression disc drain valve, for easy disassembly without tools. Larger 3" drawoff available. The drain outlet shall be equipped with a removable 1/4" perforated stainless steel strainer.

COVER: Cover shall be one piece stainless steel dome shaped and hinged. Counterbalanced #51 spring assisted cover for 60, 80, 100, 125 and 150 gallon units.

STEAM PRESSURE: Kettle shall operate dependably at any steam pressure between 5 and 25 PSI. Higher working pressures available.

MOUNTING: Unit shall be mounted on an all stainless steel, tubular legs, continuously welded to kettle, with stainless steel adjustable floor flanges. Floor flanges and mounting bolts shall be provided with sanitary covers.

INSTALLATION: Remote steam source required. Steam trap assembly is required and not provided unless ordered as an option. See dimension L on other side for steam inlet size and number.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

SHORT FORM: Stainless Steel 2/3 Steam Jacketed Kettle, Floor Mounted, Stationary, Direct Steam, 20 to 150-gallon capacities. (model FT shown)



OPTIONS/ACCESSORIES:

- Basket inserts (TRI-BC)
- Water fill faucets
- Higher working pressure
- 3" tangent drawoff
- Cold water cooling
- Steam trap assemblies
- Kettle brush kit
- 1/8" perforated disc strainer
- 1/4" perforated disk strainer
- Solid disc strainer
- Steam regulators
- Contour measuring strip
- Gallon etch marks

Steam Kettles

160169F Revised 04/12

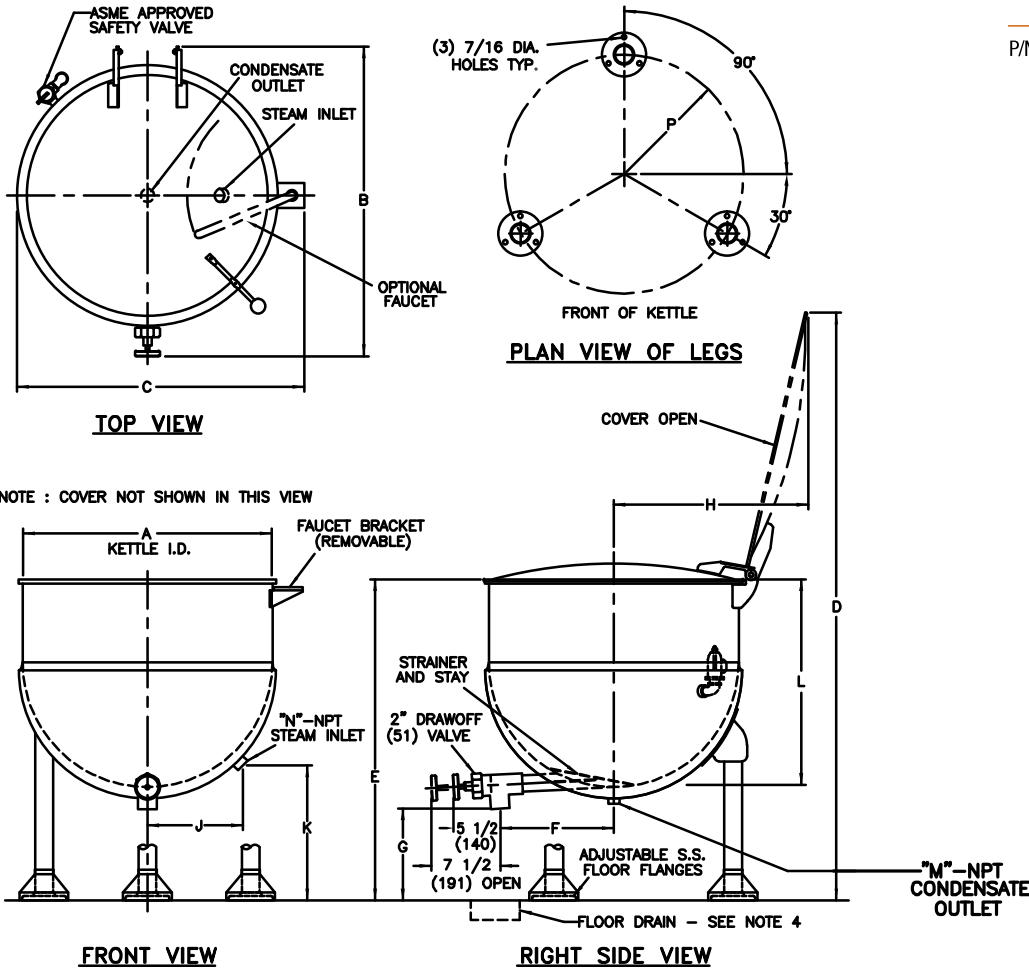


Stainless Steel 2/3 Steam Jacketed Kettle, Floor Mounted, Stationary,
Direct Steam, 20 to 150-gallon capacities. (model PT-40 shown)

MODEL FT

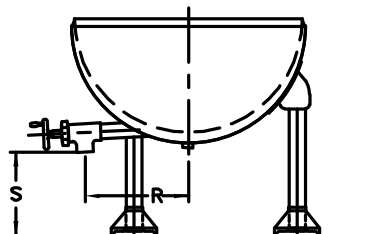


P/N 123001 REV B



NOTES:

1. KETTLE MUST BE SECURELY ANCHORED TO FLOOR. FLOOR FLANGES ARE THREADED AND HEIGHT ADJUSTABLE.
2. SANITARY (1) PIECE DOME COVER SHOWN – FURNISHED ON 20 & 40 GALLON SIZES.
3. MODEL # 51 COUNTER BALANCED COVER FURNISHED ON KETTLES 60 GALLONS AND OVER.
4. POSITION CENTER OF TANGENT DRAWOFF SPOUT 4"–5" OVER FLOOR DRAIN FOR PROPER DRAINAGE.
5. DIMENSIONS IN BRACKETS () ARE MM.



OPTIONAL 3" TANGENT DRAWOFF

		TABLE OF DIMENSIONS									
CAP. GAL.		20		40		60		80		100	
DIM.	INCH	MM	INCH	MM	INCH	MM	INCH	MM	INCH	MM	
A	20	508	26	660	30	762	32	813	36	914	
B	27 1/2	699	33	838	37	940	38	965	40	1016	
C	24	610	30	762	34	864	36	914	40	1016	
D	59	1499	65	1651	67	1702	73	1854	77	1956	
E	36	914	36	914	39	991	43	1092	44	1118	
F	12	305	14 1/2	368	15	381	15	381	15	381	
G	15 3/4	400	11 3/4	299	11 3/4	299	11 3/4	299	11 3/4	299	
H	18	457	25	635	-	-	-	-	-	-	
J	8	203	10 1/4	260	11 1/2	292	12 1/4	311	13 1/2	343	
K	18 7/8	479	15 3/4	400	16 1/4	413	16 1/2	419	17 1/2	445	
L	18 1/2	470	22	559	25	635	29	734	30	762	
M	1/2	-	1/2	-	1/2	-	3/4	-	3/4	-	
N	1/2	-	3/4	-	3/4	-	1	-	1	-	
P	9 1/4	235	11 3/4	299	13 1/2	343	14 1/4	362	15 7/8	403	
R	14	356	16	406	17	432	17	432	17	432	
S	14 3/4	375	10 3/4	273	10 3/4	273	10 3/4	273	10 3/4	273	



Job: _____ Item#: _____

DC



DIRECT STEAM COMPARTMENT COOKER WITH CABINET BASE



- DC-2
- DC-3

OPERATION SHALL BE BY:

Direct non-toxic steam incoming at a minimum of 15 psi (103 kPa) with a flow of 150 psi (68kg) per hour.

A pressure reducing valve shall provide compartment pressure of 6 psi (41 kPa) and a control system is provided to cool the condensate drain.

The control shall be equipped for operate on 115 VAC, 1 Phase 60 Hz.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 220 VAC, 1 Phase, 60 Hz (DBVS-1)
- Stainless steel rear panel (SSB-36)
- Stainless steel frame (SSF-36)
- Correctional package
- Wire shelf rack (SSR-PC)
- Ball float trap (BFT)
- Spray and rinse assembly
- Sheet pan supports (SPS-PC1 or SPS-PC2)

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown Model DC-2 or DC-3, pressure compartment cooker, operating on direct steam.

The cooker shall be constructed of all-welded type 304 #4 finished stainless steel.

The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer shell of one piece welded stainless steel, and a wheel-and-screw closing mechanism.

The doors, with a clear opening of 10-1/4" x 26-3/8" (260 mm x 670 mm) shall latch upon closing and open 180 degrees upon latch release. Compartment operation shall be at a maximum pressure of 6 psi (41 kPa).

Each compartment shall be provided with universal pan supports.

Each optional sliding shelf will support two full size (1/1 gastronorm) pans.

The control housing shall be constructed of #4 finish stainless steel with a full-access removable panel.

Each compartment shall be independently controlled by an automatic timer control with visible and audible signals.

At the end of the cooking cycle, the controls automatically shut off and exhaust the incoming steam, drain the condensate from the compartment, and sounds a continuous audible signal until turned off manually.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame.

Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain.

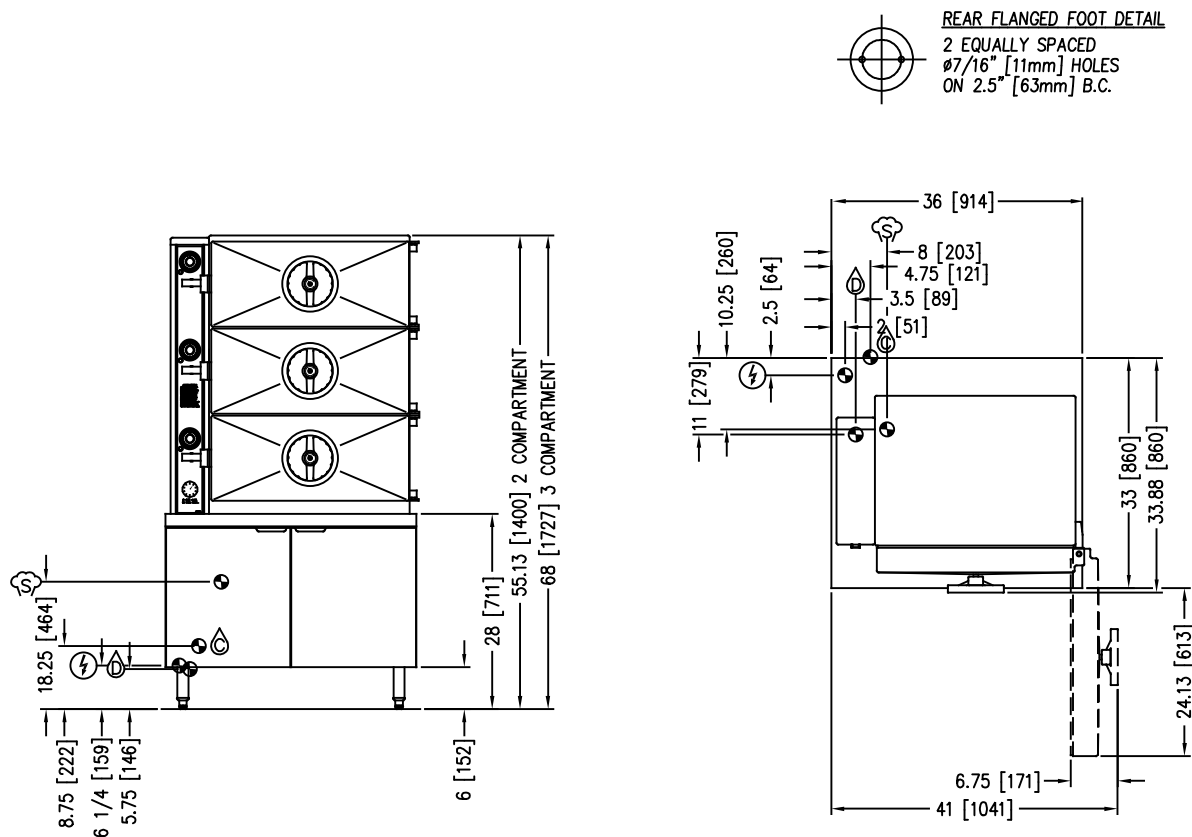
The cabinet shall be all stainless steel #4 finish type 304, hinged doors and 6" (152mm) stainless steel legs fitted with 4 adjustable flanged feet for mounting to the floor.



Approval Notes: _____

Models: DC-2 DC-3

DC



IN [mm]

3146R3

SERVICE CONNECTIONS

- COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345 kPa).
 - DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
 - ELECTRICAL CONNECTION: Unless otherwise specified, field wiring electrical connection to be 120V, 60 Hz, 1 Phase with ground.
 - STEAM SUPPLY: 3/4" (19 mm) female pipe connection for steam supply 15-50 PSI (103-345 kPa)*
- * Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa)

COMPARTMENT PAN CAPACITY

MODEL	COMPARTMENTS	CAPACITY
DC-2	2	8-16 Pans
DC-3	3	12-24 Pans

**INTENDED FOR COMMERCIAL USE ONLY.
 NOT FOR HOUSEHOLD USE.**

